

Standardized Recipe Form

Recipe Name Oatmeal Cherry Chip Cookie

Category Dessert

Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Boiling water	7 1/3 oz	14 5/8 oz	<ol style="list-style-type: none"> 1. Pour boiling water over cereal. Let stand for five minutes. 2. Combine butter, brown sugar, granulated sugar. Beat until creamy. 3. Add eggs and vanilla. Combine well. 4. Combine flour and baking powder and add to creamed mixture. Combine well. 5. Add Cereal mixture. Combine well. 6. Add cherries and chocolate chips. Combine. 7. Use ¾ oz scoop to place on lightly greased baking sheet.
Cereal Mix, oat and barley flakes from Wheat Montana (Local)	8 1/3 oz	1 lb + 2/3 oz	
Butter, softened to room temperature	8 1/3 oz	1 lb + 2/3 oz	
Sugar, brown	6 ¼ oz	12 ½ oz	
Sugar, granulated	5 ¼ oz	10 ½ oz	
Eggs	2 1/8 oz	4 ¼ oz	
Vanilla	1 tsp	2 1/8 tsp	
All purpose flour*	12 ½ oz	1 lb + 9 oz	
Baking Powder	1 tsp	2 1/8 t	
Dried Cherries*(or Local)	1 ½ cup + 1 Tbsp	3 1/8 cup	
Chocolate chips, semisweet	1 cup + ½ Tbsp	2 cup + 1 Tbsp	

Serving Size 1 cookie

Pan Size 18" x 13" x 1"

Yield _____

Number of Pans _____

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative

_____ Fruit/Vegetable

1 Grains/Breads

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	<u>375</u>	<u>10-12</u>
Convection	<u>350</u>	<u>8</u>

If available, Nutrition Analysis:		Serving Size: _____	
<u>132</u> Calories	<u>3.11</u> Saturated Fat (g)	<u>0</u> Vitamin C (mg)	
<u>1.60</u> Protein (g)	<u>41</u> Sodium (mg)	<u>123.8</u> Vitamin A (IU)	
<u>5.16</u> Total Fat (g)	<u>1.04</u> Fiber (g)	<u>14.5</u> Calcium (mg)	
<u>35.3</u> % Calories from Total Fat		<u>0.66</u> Iron (mg)	

This recipe is from Kathy Williams and Cindy Dallas, Shields Valley Elementary, Wilsall, Montana.